

# OUR STORY

Our recipes are refined modern American dishes made from scratch with the best seasonal, responsibly sourced, and local ingredients. Some of our house made goods are our prime rib, corned beef, sauerkraut, purple kimchi, mayonnaise, all dressings, toppings spreads, and our famous dill pickles.

We strive to use more local vendors and farmers ingredients in our dishes. Additionally, we are making "greener" decisions everyday as we continue to focus on our environment. These include our paper straws upon request, our biodegradable to go boxes and bags, new eco-friendly wine bags and most of our cleaning products. We are trying to do our small part to keep Dunedin beautiful and will continue to make our decisions on what is best for our community and our guests every day going forward..cheers

## LUNCH 8-5PM

### CHEF SPECIALTIES

- TWICE COOKED WINGS** 11  
Ancho Guinness Braised, then Deep Fried, Tossed with Housemade Buffalo or BBQ Sauce Served with Celery & Blue Cheese or Ranch
- LARGE SHRIMP**  half dozen 12 dozen 22  
**COCKTAIL**  
Chilled, with Orange Cocktail Sauce
- BRUSSEL SPROUTS** 9  
Kimchi, Pork Belly Lardons and Scallions
- MUSHROOM TACOS**  10  
Three Corn Tortillas Filled with Shiitake and Oyster Mushrooms, Arugula, Poblano Salsa, Lime Crema and Cotija Cheese

### SOME OF THE LOCAL FARMS AND VENDORS WE USE

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**FLORIDA CATTLE RANCHERS** - Fort McCoy, FL  
All Ribeye's, Filets and Burgers are Grass Fed

**SONNENGARTEN FARMS** - Dunedin, FL  
Micro Greens, Peppers, Seasonal Greens, Eggplant

**GERAKIOS FARMS** - Dunedin, FL  
Zucchini, Eggplant

**BLOOD BROTHERS** - Oldsmar, FL  
Bloody Mary Mix

**TAMPASTA** - Clearwater, FL  
Small Batch Homemade Pasta

**BLAZIN BEAN** - Clearwater, FL  
Organic Coffee

- CRAB CAKES** 14  
Avocado Purée, Sriracha Aioli
- FALAFEL PLATE**   16  
Four Zucchini Falafel Fritters, Harissa Hummus, Quinoa Tabouli, Garlic Pita and Lemon Basil Salsa
- 4oz AHI TUNA**  12  
Sesame Encrusted Ahi, Purple Kimchi, Sriracha Aioli, Bourbon Sweet Soy
- SEASONAL GROUPER TACOS** 15  
Ask Your Server or Bartender About Our Chef's Daily Creation

### HANDHELDS

All Handhelds are Served with Your Choice of French Fries, Cajun Fries, Sweet Potato Fries, or Power Slaw. We Offer a Gluten Free Bun Upon Request

- GROUPER PO'BOY** 15  
Cornmeal Crusted Grouper, Toasted French Baguette, Scallion Rémoulade, Lettuce and Tomato
- KIMCHI FRIED CHICKEN** 13  
Sweet Tea Brined Chicken Breast, Purple Kimchi, Sriracha Aioli, Bourbon Sweet Soy on a Toasted Brioche Bun
- REUBEN** 13  
Corned Beef or Turkey, Swiss, House Made Sauerkraut with 1000 Island Dressing on Toasted Marble Rye
- HAM AND BRIE** 13  
Grilled Sourdough, Ham, Brie, Balsamic Reduction, Arugula and Apples
- EL HEFE**   17  
Two 4oz Beyond Meat plant-based Burger Patties, Purple Kimchi, Sriracha Aioli & Bourbon Sweet Soy Owners Favorite
- STEAK SANDWICH** 15  
Sliced Herb Crusted Prime Rib, Horseradish Aioli, Arugula, Fried Onions and Provolone on a Toasted Brioche Bun
- CHILI LIME CHICKEN** 13  
Grilled Chicken Breast, Chipotle Lime Rub, Ham, Bacon, and Provolone on a Toasted Brioche Bun with Lettuce, Mayo, Tomato and Sautéed Onions

 **GLUTEN FREE**
 **VEGETARIAN**
 **VEGAN**
 **HOUSE FAVORITE**

ALL GF/VE/VG ITEMS CAN BE MADE TO FIT DIETARY RESTRICTIONS

20% gratuity added to parties of 6 or more.  
\*Substitutions are not recommended but will be made with an appropriate upcharge. Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illnesses.



## SALADS

- CAESAR** 10  
Romaine, Caesar, Croutons, Parmesan and Anchovy Crumb
- KALE AND BERRY** 14  
Kale, Mixed Greens, Strawberry Vinaigrette, Mixed Berries, Feta, Pepitas and Heirloom Tomatoes
- HUEY'S HOUSE** 10  
Mixed Greens, Carrots, Onions, Peppers, Cucumbers, Heirloom Tomatoes and Microgreens
- COMPLETE YOUR SPECIALTY SALAD**
- Grilled Chicken 6
- Pan Seared Salmon 8
- 6 oz. Grilled RibEye 10
- Sautéed Shrimp 8
- Falafel 6
- 4oz Ahi Tuna 10
- SALAD DRESSINGS**
- Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Roasted Red Pepper Vinaigrette, Chili Lime Vinaigrette, Strawberry Vinaigrette, Honey Mustard and Thousand Island

## BURGERS

All Burgers are Served with House Made Pickles on a Toasted Brioche Bun with Your Choice of a 7oz Grass Fed Beef Pattie, Beyond Meat Plant Based Burger or Grilled Chicken Breast, French Fries, Cajun Fries, Sweet Potato Fries or Power Slaw. We Offer a Gluten Free Bun Upon Request.

- BRIES KNEES** 14  
Garlic purée, Melted Brie, Balsamic Reduction, Arugula and Tomato
- MCCONAUGHEY (All right. All right.)** 14  
Pimento Cheese, Bacon, Pickled Peppers & Onion, Scallion Remoulade, Lettuce, Tomato, House Made Pickles
- JOHNNY BLAZE** 14  
Smoked Gouda, Pepperjack, Bacon, Cider BBQ, Fried Onion, Lettuce, Tomato and House Pickles
- CREATE YOUR OWN BURGER** 12  
Your Choice of Cheese with Mayo, House Made Pickles, Lettuce, Tomato and Onions
- LIL' KIM** 14  
Purple Kimchi, Bacon, Sriracha Aioli, Bourbon Sweet Soy
- THE BEAST MASTER** 14  
Provolone, Ham, Fried Egg, Horseradish Aioli, Arugula, Tomato & Onion

### CHEESE OPTIONS

Cheddar, Swiss, Provolone, Pepper Jack  
\$1 Upcharge for Pimento, Blue Cheese Crumbles, Goat Cheese, Brie, Smoked Gouda

**Double Your Protein For \$4**

## DRINKS

- SOFT DRINKS** 3  
Coke Products
- SELECTION OF HERBAL TEAS** 3  
Ask Server For Current Selections
- JUICE** 3  
Apple, Cranberry, Grapefruit, Orange or Pineapple
- MILK** 3  
Regular or Chocolate

## COFFEE

- COFFEE** 3  
Classic or Decaf
- CAPPUCCINO** 6  
An Italian Classic Prepared with Double Espresso, Hot Milk and Steamed Milk Foam
- LATTE** 6  
An Italian Classic Prepared with Double Espresso and Hot Milk
- ESPRESSO** 5 double 7
- CAFE CON LECHE** 6  
Made with Espresso, Hot Milk, Sugar and Cinnamon

## SIDES

- SWEET POTATO FRIES** 5
- POWER SLAW** 4  
Broccoli, Kohlrabi, Kale, Beets, Cabbage, Carrots, Almonds, Walnuts, Pepitas, Craisins, Citrus
- SOUP OF THE DAY** 5
- FRENCH FRIES** 5  
Cajun Seasoning or Regular
- QUINOA TABOULI** 5
- FRUIT CUP** 6
- SIDE HOUSE SALAD** 6
- SIDE CAESAR SALAD** 6
- SAUTEED SEASONAL VEGETABLES** 6

